

Raw Bar	
Blue Point Oysters*	½ Dz - 21, 1 Dz - 42
Kumamoto Oysters*	½ Dz - 24, 1 Dz - 48
Shrimp Cocktail	22
Jumbo Lump Crab Cocktail	25
Tuna Tartare*	23
<i>Yellowfin tuna, shallot, jalapeno, avocado, sea salt</i>	
Steak Tartare*	23
<i>Chopped Filet Mignon</i>	
Seafood Tower*	100 for 2, 175 for 4
<i>Fresh chilled seafood served with house sauces</i>	
Antipasti	
Clams Oreganata	15
<i>Half shelled baked clams</i>	
Applewood Smoked Bacon	15
<i>Drizzled with Vermont spicy syrup</i>	
Calamari	18
<i>Lightly fried rings of fresh local squid</i>	
Meatballs	17
<i>Slowly cooked veal meatballs</i>	
Grilled Shrimp	22
<i>4 U10 shrimp on a bed of mixed greens</i>	
Octopus	24
<i>Grilled; sashimi quality, peppers, onion and capers</i>	
Crab Cake	25
<i>Jumbo lump crab served with remoulade</i>	
Mussels	21
<i>Light red sauce, diced jalapeno and fresh basil</i>	
Soup	
Onion Soup	14
Lentil Soup	12
Insalate	
Caesar Salad	17
<i>Romaine lettuce, Caesar dressing, croutons, parmigiana cheese</i>	
Arugula & Parmigiano	17
<i>Cherry tomatoes, arugula, shaved Parmigiano Reggiano cheese, lemon vinaigrette</i>	
Mediterranean Tomato Salad	23
<i>Tomatoes, red onion, green bell peppers, cucumber, feta cheese, olives, champagne oregano vinaigrette</i>	
Burrata & Prosciutto	24
<i>Creamy imported mozzarella, tomato, prosciutto di Parma</i>	

Pizza	
Margherita	18
<i>Traditional tomato, mozzarella, basil</i>	
Robiola Tartufo	24
<i>Black truffle</i>	
Pasta	
<i>GLUTEN FREE & WHOLE WHEAT PASTA AVAILABLE</i>	
Spaghetti Carbonara	25
<i>Guanciale (pork cheek), egg and Pecorino Romano cheese</i>	
Linguine Alle Vongole	26
<i>Manila clams, white wine sauce</i>	
Pappardelle Al Ragù	29
<i>Al ragu meat, house made pappardelle and ricotta</i>	
Fettuccine with Shrimps	35
<i>Creamy truffle</i>	
Frutti di Mare	33
<i>Fettuccine, mussels, squid, shrimp, and cherry tomatoes</i>	
Spaghetti with Lobster	48
<i>Tomato, chili flake and basil</i>	
Carne e Pesce	
Branzino	37
<i>Mediterranean Sea bass pan seared with fingerling potatoes, fennel, onion, and mint</i>	
Salmon	37
<i>Organic salmon with mixed grilled vegetables</i>	
Tuna*	40
<i>Sesame crusted and served with sautéed spinach</i>	
Chilean Sea Bass	45
<i>Pan seared filet served with saffron risotto and asparagus</i>	
Chicken Parmigiana	34
<i>Breaded organic chicken breast, tomato, fresh mozzarella, with side of pasta</i>	
Chicken Diavolo	37
<i>Organic chicken, spicy cherry peppers and sautéed spinach</i>	
Pork Chop	38
<i>Sunchoke smash, guanciale, cabbage and apple</i>	

Prime 1024 Wagyu Burger*	27
<i>Cheddar cheese, caramelized onion, shitake mushroom, truffle aioli and hand cut fries</i>	

Steaks & Chops	
<i>ALL MEATS ARE USDA PRIME</i>	
16 oz Prime Skirt Steak*	49
18 oz Boneless Ribeye*	56
16 oz New York Sirloin*	58
10 oz Filet Mignon*	59
22 oz Bone-In Ribeye*	72
French Cut Lamb Chops*	52

Specialty Cuts	
40 oz Prime Tomahawk Steak*	150
48 oz Prime Porterhouse Steak*	160

Enhancements	
Petite Lobster Tail	25
Oscar Style	20
Truffle Butter	9
Cajun	5

Contorni	
Hand Cut Steak Fries	9
Steamed Asparagus	11
Garlic Mashed Potatoes	12
Sautéed Broccoli Rabe	11
Sautéed Spinach	13
Mushrooms	13
Pan Fried Brussel Sprouts	13
Creamy Truffle Spinach	14

\$49
Dinner Prix-Fixe
PER PERSON, PLUS TAX AND GRATUITY
NOT AVAILABLE TO GROUPS OVER 6 AND ON HOLIDAYS
SUNDAY - WEDNESDAY FROM 3PM - CLOSE
THURSDAY - SATURDAY 3PM - 5PM
ORDER MUST BE PLACED BY 5PM
Antipasti
<i>Choice of:</i>
Onion Soup
Caesar Salad
Clams Oreganata
Applewood Smoked Bacon
Meatballs
Octopus +5
Secondi
<i>Choice of:</i>
Pappardelle Al Ragù
Linguine Alle Vongole
Chicken Parmigiana
Branzino
16 oz New York Sirloin* +15
Dessert
<i>Choice of:</i>
Gelato
Sorbet
Tiramisu
Panna Cotta



www.Prime1024.com @prime1024steakhouse
Limani Hospitality Group

*COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR EGGS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PRIME 1024

At the heart of our vibrant eatery, our Chef and his talented team have created an eclectic menu which include handmade pastas, authentic hand tossed pizza and perfectly cooked steaks. All items are expertly prepared using traditional Italian techniques and only the finest and freshest ingredients. Whether creating a fresh pasta or a prime porterhouse for two, our team delivers delicacies designed to meet highest expectations and varied tastes. Delectable cuisine coupled with impeccable service and gracious hospitality are what make Prime 1024 the ideal place to dine.

Welcome and Enjoy!

- Limani Hospitality Group

PRIME 1024

\$35

Lunch Prix-Fixe

PER PERSON, PLUS TAX AND GRATUITY

NOT AVAILABLE TO GROUPS OVER 8 AND ON HOLIDAYS

DAILY FROM 12PM – 3PM

ORDER MUST BE PLACED PRIOR TO THE DESIGNATED END TIME

FIRST COURSE

Lentil Soup

Applewood Smoked Bacon
Drizzled with Vermont spicy syrup

Clams Oreganata

Half shelled baked clams

Caesar Salad

Romaine lettuce, Caesar dressing, croutons, parmigiana cheese

Octopus +5

Grilled; sashimi quality, peppers, onion and capers

MAIN COURSE

Chicken Paillard

Grilled organic chicken breast, arugula, cherry tomatoes, shaved parmigiana cheese, red onions, homemade lemon dressing

Branzino

Served with linguine in garlic & olive oil

Salmon

Organic salmon with mixed grilled vegetables

Linguine Alle Vongole

Manila clams, white wine sauce

8 oz Sirloin +7

Served with fries

DESSERT

Gelato

Sorbet

Tiramisu

Panna Cotta

Insalate

Prime Cobb Salad 20

Crumbled bacon, diced cucumber, sliced eggs, sliced avocado, cherry tomato, over romaine lettuce, lemon vinaigrette

Crab Salad 21

Jumbo Lump Crab, red onion, celery, chives, light mayonnaise, lemon, sliced avocado over mixed greens

Mixed Green Salad 14

Mixed greens, cherry tomatoes, red onion, shaved fennel, ricotta salata, balsamic vinaigrette

Mediterranean Tomato Salad 22

Tomatoes, red onion, green bell peppers, cucumber, feta cheese, olives, champagne oregano vinaigrette

Add to any salad: chicken +8 shrimp +15 steak +15

Sandwich & Panini

Panino Chicken 18

Grilled chicken, avocado, tomato, arugula, spicy aioli, roasted red bell peppers, with side of mixed green salad

Steak Sandwich 22

8oz sirloin sautéed onions and peppers, provolone cheese on a garlic butter Italian hero

Lobster Roll 27

Lobster Meat, celery, red onion, mayonnaise, lemon chives on a potato bun, with a side of French fries

Wagyu Prime Burger 27

Caramelized onion, mushroom, cheddar on a brioche bun with French fries and truffle aioli